



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Cabernet Franc Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. The herbaceous character of this wine is indeed a nod to its typical characteristics. The grapes are harvested exclusively by hand and then fermented for about fifteen days before aging in barrique and tonneaux, both new and used (maximum third use), for about twelve months. It is then blended and left to rest in stainless steel tanks for about a month prior to bottling.

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**Wine exported to:** Canada, USA, Japan, Australia

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## Most recent awards

**VINOUS:** 90

**JAMES SUCKLING:** 91

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## Winemaking and Aging

Grape Varieties:	100% Cabernet Franc
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Aging containers:	Stainless steel
Container age:	Stainless steel
Aging before bottling:	12 months
Closure:	Cork



## Vineyard

Organic:	No
Vineyard location:	Gradisca; Fogliano Redipuglia
Vineyard size:	5 acres (2 hectares)
Soil composition:	Gravelly, red and grey terrain that is rich in minerals and microelements.
Vine training:	Guyot
Altitude:	262-328 feet (80-100 meters) above sea level
Vine density:	4500 vines per hectare
Yield:	3.5 lbs per vine
Exposure:	Northeastern
Years planted:	2019
Time of harvest:	Mid September

Total yearly production (in bottles): 7,000

## Tasting Notes and Food Pairings

Tasting notes:	Bright ruby red in color. Intense, herbaceous nose with notes of green peppers. The wine is smooth and elegant on the palate.
Food pairings:	Pairs well with roasted red meats, and game dishes. The wine is also excellent with aged cheese
Aging potential:	8 years
Alcohol:	13%
Winemaker:	The Bortoluzzi Family